

Volnay

2016

PLOT Volnay	GRAPE Pinot Noir	HARVEST 23/09/0016
AREA 0.08 Ha	EXPOSURE South East	BOTTLING PROCESS 08/01/0018
GROUND White Argovian limestone	SULPHITES (TOTAL SO 2) 85 mg/L	CONSERVATION POTENTIAL 5 to 10 years



TASTING NOTES

The color is on a light brilliant garnet. The nose has a medium intensity and is on the red fruits (cherries / strawberries) with a hint of licorice. The mouth is slightly toasted, with some tight tanins that will be softened with aging.

VINIFICATION

This parcel is located in the Climat "Les Brouillards" but in the Village appellation and not 1er Cru. The peculiarity lies in the fact that the rows of vines start with the Village appellation for the first 50 meters, then the rest of the rest of the rows are in 1er Cru.

After sorting in the vineyard and in the winery, the grapes are de-stemmed and then directly put in tank. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 3 weeks during alcoholic fermentation. The wine is then put in oak barrels (no new oak) by gravity for 14 months. No filtration or fining is performed.